

J I K O N I

~ PRIVATE DINING GUIDE ~





ABOUT JIKONI

Jikoni: n. kitchen

(Swahili ~ Dialect of Kenya & East Africa)

*NESTLED IN THE HEART OF MARYLEBONE VILLAGE,
AT JIKONI OUR FOOD IS SEASONALLY INSPIRED BY OUR
MIXED HERITAGE AND TRAVELS. OUR MENUS DRAW
FLAVOURS AND CULINARY TRADITIONS FROM AFRICA,
ASIA, BRITAIN & THE MIDDLE EAST.*

Our cooking celebrates the legacy of the many maternal figures who generously shared their kitchen wisdom with us, so we cook to nurture and nourish. Our restaurant is an extension of our home and our home kitchen so we hope you feel very much at home with us.

Jikoni is available for small events and parties from tables of 6 to larger parties of around 50 seated or 70 standing. Special menus are available for breakfast, lunch, brunch and dinner events and private cooking lessons with our Chef Patron Ravinder Bhogal.



JIKONI KITCHEN COUNTER

THE COUNTER, WHICH IS ALSO OUR BAR, IS AVAILABLE FOR WINE & TEA TASTINGS, COCKTAIL MAKING CLASSES AND OF COURSE, COUNTER DINING.

The low counter and the pistachio green terrazzo floor were inspired by details from mid-century East African homes. Our bar serves hand crafted cocktails inspired by the Jikoni kitchen spices and flavours and wines from organic and natural producers. One of Ravinder's brother in law runs Lalani & Co, so we hold a selection exquisite artisinal teas from boutique tea estates.

CAPACITY

5-7 people

AVAILABILITY

Brunch Saturday ~ Sunday | 11am ~ 3pm

Lunch Tuesday ~ Friday | 12.00pm ~ 3.00pm

Dinner Tuesday ~ Saturday | 5.30pm ~ 10.30pm



JIKONI PANTRY TABLE

HAVE YOUR PRIVATE EVENT RIGHT IN THE ACTION OF OUR OPEN KITCHEN, SURROUNDED BY THE SIGHTS, SOUNDS AND AROMAS OF A WORKING KITCHEN WITH OUR COOKS IN FULL SERVICE.

Jikoni's pantry table is a private table and is nestled amongst Ravinder's pantry of spices. The table is available for private bookings at lunch and dinner when choosing one of our set menus. It is also available for private cooking lessons with our Chef Patron Ravinder Bhogal.

CAPACITY

8-12 people

AVAILABILITY

Brunch Saturday ~ Sunday | 11am ~ 3pm

Lunch Tuesday ~ Friday | 12.00pm ~ 3.00pm

Dinner Tuesday ~ Saturday | 5.30pm ~ 10.30pm



THE RESTAURANT

JIKONI'S MAIN RESTAURANT IS A LIGHT, AIRY YET COSY SPACE, DECORATED WITH CRAFT AND DESIGN OBJECTS FROM EAST AFRICA, INDIA & THE MIDDLE EAST.

Masai batiques and art from India's Ghond tribe adorn the walls and Jaipur block print tablecloths and colourful cushions add comfort and the feel of home. Jikoni was nominated for the most inspiring restaurant design in the London Restaurant Festival Awards 2017.

The main restaurant can be hired exclusively. Half or a quarter of the restaurant can be semi-privately hired for smaller groups of up to 30 guests. *Please note guests can exclusively book Jikoni on Sunday evenings and Mondays.*

CAPACITY

50 people (70 standing)

AVAILABILITY

Brunch Saturday ~ Sunday | 11am ~ 3pm
Lunch Tuesday ~ Friday | 12.00pm ~ 3.00pm
Dinner Tuesday ~ Saturday | 5.30pm ~ 10.30pm



PARTY MENU 1 & 2

£48 OR £58 PER PERSON

All starters and sides
are to share.

Vegetarian menu available
on request.

All dishes are subject to
seasonal availability.

SAMPLE PARTY MENU 1

Prawn Toast Scotch Egg
Banana Ketchup, Pickled Cucumber

Sweet Potato Bhel (v)
Apple, Pomegranate

Franca's Chickpea Chips (v)
Bengali Tomato Chutney

Chicken Skewers
Peanut Sauce, Papaya Achara

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Kuku Paka
Sukuma Wiki, Saffron Rice

or

Butternut Squash Khichdee (v)
Lemon Rice, Moilee Broth, Coconut Chutney

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Banana Cake, Ovaltine Kulfi (v)
Miso Butterscoth, Peanut Brittle



CHRISTMAS MENU

A SELECTION OF SMALL PLATES

£58

Prawn Toast Scotch Egg (v) Charred Brussels

Banana Ketchup, Pickel Cucumbers Chestnuts, Tamarind, Bonito

Sweet Potato Bhel (v) Squid, Jerusalem Artichokes

Apple, Pomegranate Chorizo Crumb

Beetroot & Shankleesh Croquettas (v)

£70 WITH A GLASS OF POL ROGER
CHAMPAGNE

All starters and sides
are to share.

All dishes are subject to seasonal
availability.

A CHOICE OF MAINS

Tiger Prawn Khichdee

*Lemon Rice, Moilee Broth, Coconut
Chutney*

Tempura Inari, Moong Dal (ve)

*Sweer & Sour Tomatoes, Carrot
Kraut*

Scrag End Pie

Braised Lamb Neck, Black

~ *SIDES FOR THE TABLE* ~

Okra Fries, Curry Leaf Mayonnaise (v)

SOMETHING SWEET

Banana Cake (v)

Ovaltine Kulfi, Miso Butterscotch



CHRISTMAS FEASTING MENU

£68

£80 WITH A GLASS OF POL ROGER
CHAMPAGNE

All starters and sides
are to share.

All dishes are subject to seasonal availability.

A SELECTION OF SMALL PLATES

Franca's Chickpea

Chips (v)

Bramley Apple Achaar

Beetroot & Shankleesh

Croquettas (v)

Pondicherry Prawn

Puffs

Venison Samosa

Sweet Potato Bhel (v)

Apple, Pomegranate

Charred Brussels

Chestnuts, Tamarind, Bonito

Squid, Jerusalem Artichokes

Chorizo Crumb

Chicken Skewers

Peanut Sauce, Papaya Achara

A CHOICE OF MAINS

Lobster Khichdee

Lemon Rice, Moilee,

Coconut Chutney

Arabian Nights Poussin

Roasted Roots

Scrag End Pie

Braised Lamb Neck,

Black Cardamom,

Buttery Potatoes

SOMETHING SWEET

Banana Cake (v)

Miso Butterscotch, Peanut

Brittle, Ovaltine Kulfi

Seasonal

Meringue Roulade (v)



CHRISTMAS VEGETARIAN

£65

£75 WITH A GLASS OF POL ROGER
CHAMPAGNE

All starters and sides
are to share.

A SELECTION OF SMALL PLATES

Stilton Fafra (v) <i>Bramley Apple Achaar</i>	Franca's Chickpea Chips (v) <i>Bengali Tomato Chutney</i>
Beetroot & Shankleesh Croquettes (v)	Sweet Potato Bhel (v) <i>Apple, Pomegranate</i>
Pumpkin Scotch Egg (v) <i>Tabini, Dukkah, Pickled Chillies</i>	Charred Brussels (v) <i>Chestnuts, Sesame, Miso</i>

A CHOICE OF MAINS

Pumpkin Khichdee (v) <i>Lemon Rice, Moilee, Coconut Chutney</i>	Dahi Cauliflower (v) <i>Poha, Peanuts, Golden Sultanas, Green Coconut Chutney</i>
Paneer Gnudi (v) <i>Saag, Cavalo Nero, Crispy Kale</i>	

SOMETHING SWEET

Banana Cake (v) <i>Miso Butterscotch, Peanut Brittle, Ovaltine Kulfi</i>	Seasonal Meringue Roulade (v)
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~ Paan Madeleines For The Table ~





RAVINDER BHOGAL

BORN IN KENYA, TO INDIAN PARENTS, RAVINDER BHOGAL'S FOOD IS INSPIRED BY HER MIXED HERITAGE & CULTURE AS WELL AS HER LONDON UPBRINGING.

Ravinder is an award-winning food writer, TV presenter, journalist, cook and restaurateur. She has been named in the Evening Standard 2017 Progress 1000 as one of London's leading influencers of progress and diversity in the capital.

Her debut cookery book, *Cook in Boots* was published by HarperCollins to rave reviews both in the UK and US and awarded best debut cookbook at the Gourmand World Cookbook Awards. Packed with over 160 delicious recipes, it has subsequently been translated and published in Holland, Denmark and Germany.





J I K O N I

GET IN TOUCH

We look forward to hearing from you.

Our events team contact details are:

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